

SAF-INSTANT PREMIUM

15930 • 31190



DESCRIPTION

Saf-Instant® Premium is a granular free-flowing yeast for use in doughs with sugar levels of up to 12% (Baker's Percent). Saf-Instant Premium is best for short-time fermentation processes.

ADVANTAGES

- Saf-Instant Premium performs up to 30% better than standard dry yeast in colder doughs
- Can reduce proofing times from 15 - 30%, and is recommended for no time doughs and high speed processes
- Can provide finished products with significantly larger volumes and has a much better oven spring
- Allows you to reduce your dry yeast usage as much as 30% in most formulations
- Uniform fermentation throughout your baking system
- Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened. Available in a 50 lb bulk vacuum pack under the label Saf-Instant Purple
- Improves machinability
- Free-flowing properties make it as easy to scale and meter as other dry ingredients
- Can reduce mixing time 10 - 30%, compared to compressed yeast

RECOMMENDED USAGE

Saf-Instant Premium is recommended for the following baked goods:

- Bagels
- Baguettes
- Crackers
- Croissants
- Donuts
- English muffins
- Flat breads
- Hearth breads
- Pan breads
- Pizza crust

DOUGH TEMPERATURES

An increase of 3° - 5°F over normal dough temperatures may be required to achieve desired fermentation level.

CERTIFICATIONS

- Non-GMO by Bio-Checked™
- Kosher Parve
- Halal

PACKAGING

Product code 15930:

- 20 - 1 lb vacuum-packed
- 105 cases/pallet

Product code 31190 (Purple label):

- 50 lb bulk vacuum-packed
- 45 cases/pallet

STORAGE

- Shelf life of unopened product stored in cool dry conditions is 2 years from production date
- Refrigeration is not required for unopened packages

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Saf-Instant® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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